



STARTERS*

MEATBALLS	10	SHRIMP COCKTAIL (GF)	16
PRETZEL & BEER CHEESE	12	POTATO SKINS (GF)	12
ONION RINGS	10	CLUB EGG ROLLS	10
SCALLOPS (GF)	25	CHICKEN LIVERS	10
WINGS (GF)	14	HUMMUS (GF)	12
Buffalo		With Pita or Veggies	
BBQ		Prime Rib 6	
Thai Chili		Grilled Chicken 6	

LAVASH* 16

A thin, round Armenian flatbread topped with a semisoft Danish Havarti cheese & your selection of toppings:

Shrimp	14	Pepperoni	3	Green Apple	2
Prime Rib	10	Ham	3	Onion	2
Hamburger	8	Pico De Gallo	4	Tomato	2
Chicken	6	Marinara	4	Jalapeños	2
Bacon	5	Spinach	2	Red Peppers	2
Salami	5	Mushroom	2	Garlic	1

SOUPS

Basket of Rolls | 6 Half Basket of Rolls | 3

LOBSTER BISQUE	10	FRENCH ONION	9	SOUP DU JOUR	9
By the bowl.		By the bowl.		By the bowl.	

SALADS*

Add to any salad: Chicken Breast 6 | Shrimp 7 | Salmon 9

FATTOUSH	12	CHICKEN CAESAR	16	CLUB COBB	18
Romaine, pita chips olives, red onion, tomatoes, red peppers, feta cheese and Lebanese dressing.		Romaine, chicken, croutons, parmesan cheese and Caesar dressing.		Romaine, chicken, crispy bacon, diced eggs, avocado, tomatoes, blue cheese crumbles and buttermilk ranch.	

CANDLE FAVORITES*

Served with a side Caesar salad

COUNTRY FRIED STEAK	18	THE UNDERHILLS'	18
Classic American breaded beef patty. Served with corn & mushroom, mashed potatoes and black pepper gravy.		Grilled KC strip, arugula, caramelized onion and blue cheese aioli on hoagie roll. Served with Sidewinder Fries.	
CHICKEN STRIPS	18	CATFISH DINNER	18
Hand breaded chicken breast. Served with corn & mushroom, mashed potatoes and black pepper gravy.		Large boneless filet served with cottage fries and corn & mushroom. Choice of Classic Candle battered, cornmeal breaded, or grilled.	



GENERAL MANAGER | Paul Guerrero



EXECUTIVE CHEF | Mikey Rosenberg



* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase the risk of foodborne illness.



STEAKS & PRIME RIB*

Served with a side Caesar Salad, Baked Potato & Asparagus

KC STRIP 14 OZ (GF) 30	BISTRO FILET & CAJUN SHRIMP (GF) 35	PRIME RIB (GF) AVAILABLE THUR-SAT 35
FILET MIGNON 7 OZ (GF) 42	KC STRIP & SCALLOPS (GF) 55	NORMA'S CUT 12 OZ (GF) 35
RIBEYE 14 OZ (GF) 47		TED'S CUT 16 OZ (GF) 45
ADDITIONAL TOPPINGS	Basket of Rolls 6	ADD A SURF
Au Poivre 3		Grilled Shrimp 7
Sauteed Mushrooms 3		Scallops 25
Sauteed Onions 3		

SIGNATURE ENTREES*

Served with a side Caesar salad

LEMON PARMESAN CHICKEN 22 Pan seared chicken breast topped with a lemon parmesan garlic sauce over rice pilaf and fresh vegetable medley.	SALMON FLORENTINE 28 Pan seared salmon with a spinach mushroom cream sauce. Served over rice pilaf and blistered tomatoes.
CAJUN CHICKEN PASTA 20 Penne pasta with homemade Cajun alfredo sauce. Tossed with sautéed veggies and blackened chicken.	MACARONI & CHEESE 14 Penne pasta tossed in a beer cheese. <i>Chicken Breast 6 Shrimp 7 Beef Tenderloin 18 Veggies 5</i>
STEAK AU POIVRE 28 Bistro filet in a rich cognac peppercorn sauce. Served with mashed potatoes and fresh vegetable medley.	FRIED SHRIMP 24 Fried shrimp served with rice pilaf and fresh vegetable medley.
SEABASS 35 Pan seared seabass with homemade gnocchi, tomato and spinach. Served with a saffron cream sauce. Available Wed.-Sat.	STEAK KABOB 28 Grilled steak and vegetable kabob topped with a red pepper coulis and served over rice pilaf.

CANDLE CLUB BURGERS* 13

Served with your choice of: Sidewinder Fries, Cottage Fries or Sweet Potato Fries

Bacon 3	Cheese 2	Mushrooms 1
Avocado 3	Jalapeños 1	Onion Ring 1
Fried Egg 2	Sautéed Onions 1	Green Apple 1

Sub Grilled Chicken for Lighter Option

FOUNDED 1960



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A 20% gratuity will be applied to parties of 8 or more

Candle Club

